Congratulations and welcome to ownership of your new Char-Broil® RED® infrared gas grill. It is our sincere hope that by reading this guide, and with a little practice, you will come to fully enjoy the tender juiciness and delicious flavor of food you prepare with this advanced infrared cooking technology.

We suggest you take a few moments to read the assembly manual and ensure your grill is assembled correctly and completely and that you are familiar with both its construction and operation before using.

There are no hard and fast rules for cooking - just some basic facts about how your grill works. The exclusive and patent-pending infrared cooking system will help you prepare wonderful meals. Use this cooking guide as an introduction to cooking with your new grill.

The most important thing you can do is register your grill so that we can be more helpful when you need us. Please complete the warranty registration card found on the last page of your Product Guide or visit us at www.charbroil.com.

When you register, be sure to sign up for our free *Sizzle on the Grill™* weekly email newsletter. Each issue is packed with new tips, tricks, recipes, party ideas and exclusive subscriber offers. *We never sell or distribute your contact information!* We want your Char-Broil® experience to be a great one and this is one way that we can stay in touch.

Happy Cooking!

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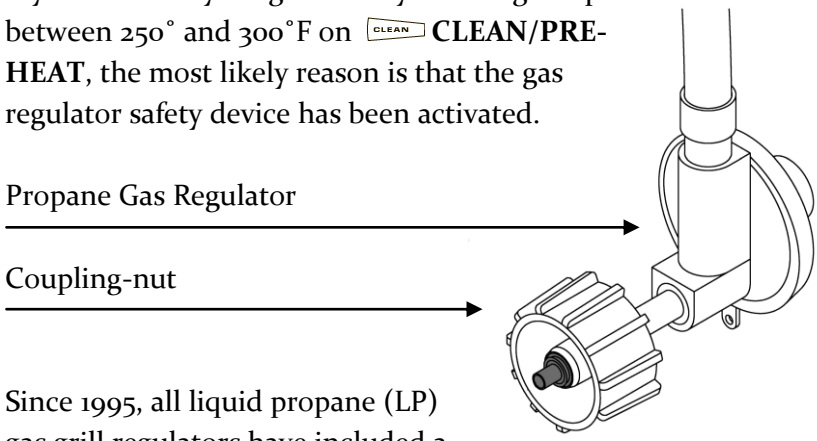
Visit **www.sizzleonthegrill.com/user-forums** to share with infrared grillers just like you!

FIRST THINGS FIRST

1) Follow the Product Guide closely to complete grill assembly and reference all safety and usage information.

2) Hand-tightening the coupling-nut from your grill to a full 20lb. propane tank sounds easy enough, but thanks to a built-in safety feature inside your regulator, it **MUST** be done absolutely correctly, step-by-step, for your grill to function properly.

   If you find that your grill is only reaching temperatures between 250˚ and 300˚F on CLEAN **CLEAN/PRE-HEAT**, the most likely reason is that the gas regulator safety device has been activated.

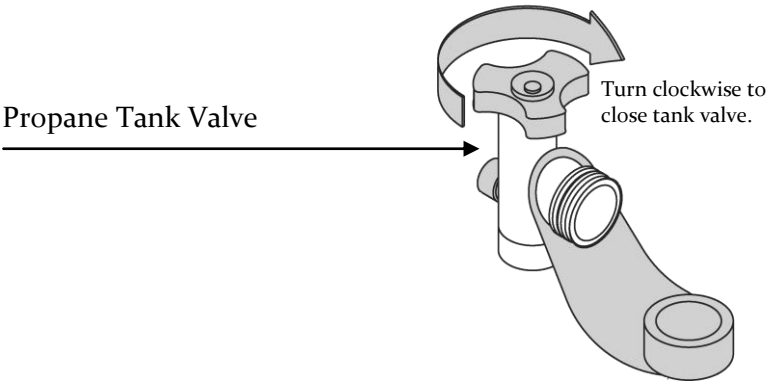


   Since 1995, all liquid propane (LP) gas grill regulators have included a safety device that restricts the gas flow in the event of a leak. The safety device can be activated inadvertently if the gas control knobs on your grill are turned on before the 20lb LP tank valve is opened.

To reset the gas regulator safety device follow these simple steps:

- Open the grill lid.
- Turn all grill control knobs to the OFF position
- Turn the propane tank knob to the CLOSED position.
- Disconnect the regulator from the propane tank.
- Wait 30 seconds.
- Reconnect the regulator to the propane tank.
- Slowly turn the propane tank knob completely open. *Do not use excessive force on the propane tank valve at the full open position to avoid damaging the valve.*
- Follow the grill lighting instructions found inside the cabinet door.

Refer to your Grill Product Guide for more information or visit www.charbroil.com to view a video on this procedure.



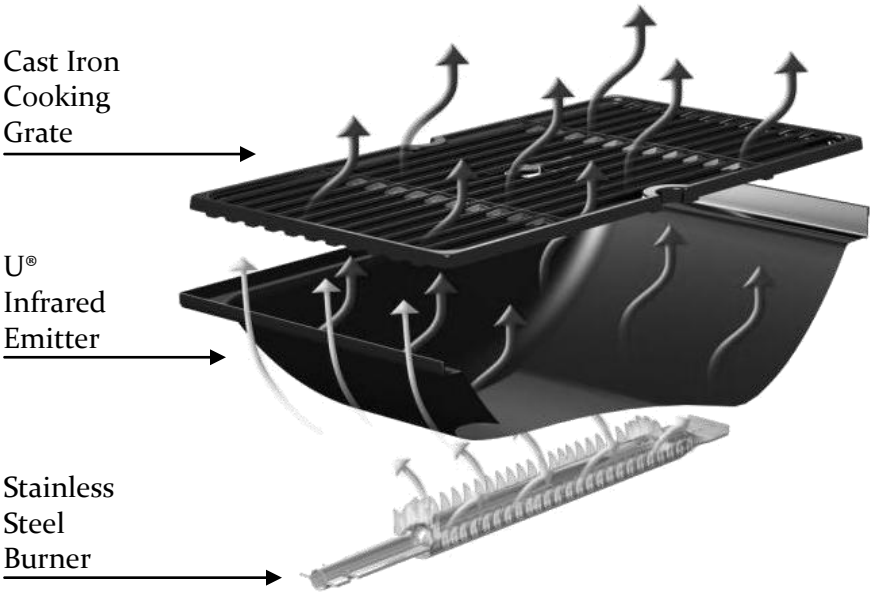
3) The cast iron grates in your new grill feature a food-safe porcelain coating that does not require seasoning. However, applying a light coat of high-heat cooking oil such as canola or peanut oil before and after grilling is a good idea to help make cleaning easier.

   The Char-Broil® U® infrared emitter has a protective porcelain finish that is formulated to help inhibit rusting. To extend the life of the U® emitter, cover both the interior and exterior surfaces with high-heat cooking oil such as canola or peanut oil to add a second layer of protection.

   When preparing the surfaces with oil, you may find it easier to use an oil-filled spray bottle. Wipe down all surfaces after spraying to ensure an even coating before repositioning all pieces back inside the firebox.

   Ignite your grill, close the lid, and set all control knobs to the CLEAN **CLEAN/PRE-HEAT** setting for approximately 15 minutes – or until the grill stops smoking indicating that the cooking oil has burned off, whichever comes first. This process will also burn-off any oils used in manufacturing. Your grill is now seasoned and you are ready to cook.

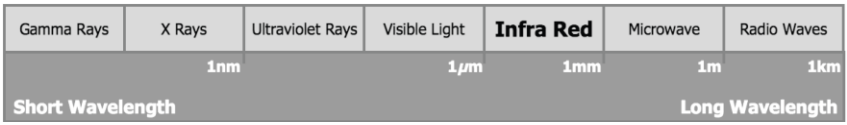
A light coat of cooking oil on the U® infrared emitter after each use will maintain the seasoned finish and second layer of protection- just like grandma's cast iron skillet. Should you notice rust spots forming, repeating this process will help extend the life of the Char-Broil® U® before it eventually requires replacement.



Char-Broil® RED™

FREQUENTLY ASKED QUESTIONS

1) **What is infrared?**
Infrared energy is comprised of those frequencies just beyond the visible light spectrum. Simply put, it is light that we cannot see, but our bodies, and food, detect as heat. Most electromagnetic energy can cause heating but infrared is the perfect choice for cooking. Traditional convection grills heat with hot air, and can dry out your food. With infrared grills, infrared frequencies strike the food and cause the molecules to vibrate; thereby creating the heat that cooks your food.



Infrared heat is as natural as the sun. Walk outside on a windy day and you will still feel the sun on your face. The heat from the sun is transferred by infrared waves. The wind does not affect the sun's ability to transfer heat. Cooking without the extra air moving around your food is what helps to keep it moist and juicy when cooked with a Char-Broil® RED® infrared grill.

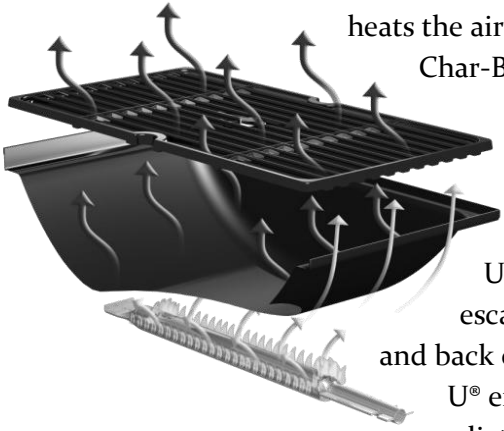
All meat has a moisture saturated boundary layer. Convection heat dries out this boundary layer while cooking, where as infrared energy is able to penetrate this boundary layer without displacing it. That is why a

hamburger will shrink more on a convective grill than on an infrared grill. Cooking with infrared energy provides more juicy and flavorful results.

Infrared Heat Convective Heat

2) **Is cooking with infrared something new?**
The best steak restaurants have been cooking with infrared grills for decades. What's new is the Char-Broil® RED® grill patent-pending infrared cooking system that has been designed to be affordable enough for you and your friend to enjoy the benefits of infrared grilling in your own backyard.

3) **How is infrared generated in my grill?**
You'll think it's magic, but it's really simply using two methods of heat transfer. First, the propane burner



heats the air underneath the Char-Broil® U® infrared emitter. This hot air, also known as convective heat, warms the U® emitter before it escapes out the front and back of the grill. As the U® emitter gets hot; it radiates infrared heat towards the cooking grate. Your new Char-Broil® RED® grill converts the convective heat, or hot air, into infrared heat.

The U® infrared emitter should always be in place when the grill is in use. In addition to generating infrared heat, it protects your burner and ignition system from grease and food debris.

4) **How long should I preheat my grill?**
Just like your home oven, the Char-Broil® RED® grill should be preheated to provide optimum performance. First, set to CLEAN **CLEAN/PRE-HEAT** with the lid closed for 10-15 minutes - longer if weather conditions require. Second, choose your desired CookingZone (**SEAR, GRILL, BBQ, or ROTISSERIE**) and heat for an additional 5-10 minutes to stabilize the temperature inside.

Please refer to the lighting instructions found in the Product Guide or just inside the door of the grill if you have questions about how to light your grill.

5) **Does my Char-Broil® RED® cook hotter or differently than my old open-flame grill?**
You may find that your new grill cooks faster. Until you become accustom to how it performs, adjust your regular cooking times. For example, if you are accustomed to flipping a steak after 3 minutes, make sure you check it at 2 minutes as it may be ready. After some experience, you'll have a sense of what CookingZone setting and cook time works best for you and delivers the results you want.

You will find that cooking with infrared heat versus convective heat is more efficient. You will get hotter temperatures using fewer BTUs – which will translate into fewer trips to the propane refill station.

Tips and Tricks for Grilling

- ***Plan Ahead*** – think about your meal and organize food according to cooking techniques, required times, and best use of the grilling area.

- ***Oil It*** – Coating each piece of meat, fish or fowl with a light brush or spray of cooking oil will help keep food from sticking and add flavor.
- ***Serious Sears*** – For perfect sear marks, always preheat your grill and flip your foods to a fresh section of the grill that's hot and ready.

6) How do I use wood chips or wood pellets?

For added smoke flavor when grilling or barbequing, simply drop wood chips or pellets into the U® infrared emitter through the openings in the cast iron grates. Charcoal briquettes are not recommended. A better option is to use *real-wood* chips in Mesquite, Hickory, Apple, Cherry or any other flavor variety.

Wood pellets are another option. Pellets are very compact which allows them to smoke for longer periods of time. You will also find them easier to drop between the grates. Whether using chips or pellets, they can ignite if your grill is too hot. Use a cup or spray bottle of water as needed to extinguish the flame.

7) Will my Char-Broil® RED® grill ever flare-up?

Your Char-Broil® RED® infrared gas grill was designed to greatly reduce the chance of ever getting a flare-up.

Flare-ups on open-flame grills are difficult to manage. Anytime grease drips onto the burner flame a flare-up can burn your food and result in uneven cooking. You will experience better cooking results not only because of infrared, but also because of the lack of flare-ups.

Tips and Tricks for Preventing Flare-ups

- ***Set Expectations*** – Greasy foods such as hamburgers or chicken thighs will be more prone to flare-ups than leaner meats and vegetables.
- ***Open Lid*** – When cooking fatty foods, reduce the grill temperature by dialing down to a lower CookingZone and/or cooking with the lid open.
- ***Wind Wise*** – If you are grilling on a windy day, the wind can force oxygen between the grates and cause a flare-up.

8) **How much control over cooking temperatures do I have with my grill?**
Old infrared cooking technology in backyard grills cooks extremely hot, and not much else. The Char-Broil® RED® infrared gas grill was designed to cook at a wide range of temperatures from steak-searing to slow-and-low. There are three basic ways to control cooking temperatures:

- CookingZone Settings
- Number of Burners
- Lid Position

CookingZone Settings

One of the first things you may have noticed about your new Char-Broil® RED® grill is the control panel and the CookingZone temperature settings. Use these to set the gas controls to the right 'zone' for ignition, cleaning / preheating and cooking. Grills are outdoor products, so you're CookingZone settings will fluctuate depending on the weather and your own personal backyard grilling style and preferences.

Number of Burners

Keep in mind that it is not required that you use all burners at the same time. Igniting fewer burners is another way to reduce the cooking temperature.

With your previous grill, you may have tried placing food on one side of the grill while using the burner on the opposite side of the grill to cook at a much lower temperate. This method is known as indirect cooking.

With the temperature control of your new Char-Broil® RED® infrared grill, you will simply dial-down the control knob to a lower CookingZone setting. This method will also keep the smoke underneath your food if you choose to add flavor using wood chips or pellets.

Lid Position

The easiest way to reduce cooking temperature is to cook with the lid open. When you grill greasy foods such as hamburgers or chicken thighs, cook with the lid in the open position to reduce the chance of flare-ups. This lowers the cooking temperature and allows the grease to evaporate more easily.

9) What are the actual temperatures at each CookingZone setting?

We could make up an answer to this question, but it wouldn't be the same for those of you in Florida and those of you in Alaska. Outdoor cooking is very different than cooking indoors. Outdoor grills are exposed to the weather and they are not insulated like your indoor oven. The CookingZone setting you need to use to achieve your desired temperature will vary with the temperature and wind conditions outside.

The best way to

understand how your grill cooks is to do some experiments using the temperatures controls mentioned in the previous FAQ answer. This is what makes outdoor cooking engaging, fun and a reflection of your own personal style.

Use your grill temperature gauge as a guide. Keep in mind that it will measure temperature based on its location in the hood. In other words, if you are using a single burner on **SEAR**, the temperature will read much lower than if you have all burners on the **SEAR** CookingZone setting.

There are no hard and fast rules to cooking with your Char-Broil® RED® infrared gas grill, just some simple tips and tricks to get you started.

10) How do I know when my food is done?
Always use a food thermometer to check doneness and remember these USDA guidelines for proper use:

1) Insert the probe into the thickest part of the food - not touching bone, fat or gristle.
2) Check the temperature in several places to make sure the food is evenly heated.

3) Compare your thermometer reading to the USDA guidelines below to determine if your food has reached a safe temperature.
4) Make sure to clean your food thermometer with hot, soapy, water before and after each use.
5) Visit **www.isitdoneyet.gov** for more information on food safety.

USDA Recommended Safe Minimum Internal Temperatures

Beef, Veal, Lamb, Steaks & Roasts	145˚ F
Fish	145˚ F
Pork	160˚ F
Beef, Veal, Lamb Ground	160˚ F
Egg Dishes	160˚ F
Turkey, Chicken & Duck	165˚ F

11) What is the easiest way to clean my new grill?
After each use, it is advised that you burn off any excess grease and food debris that has accumulated on your grates and inside the Char-Broil® U® infrared emitter. Ignite your grill, close the lid, and set all control knobs to the CLEAN **CLEAN/PRE-HEAT** setting for 15 minutes or longer until any remaining food debris turns to a gray-white ash. After the grill has cooled, remove any remaining food particles from the cooking grate using a wire brush.

Periodically, as food debris accumulates in the U® emitter, remove the cast iron grates so that the u-shaped infrared emitter can be cleaned and ash removed. Loosen any baked-on food debris by lightly scraping the bottom of the emitter. Then, simply remove it from the firebox and pour-out the loose material.

For a deeper clean, you can wash the porcelain-coated cooking grates and the Char-Broil® U® infrared emitter with a soap-and-water mixture using a household sponge. After cleaning, always coat both sides of the Char-Broil® U® emitter with a high-heat cooking oil such as canola or peanut oil. Use a cloth or paper towel to ensure a smooth and even coat on all surfaces. This added layer of protection will help to inhibit rusting and extend the life before it requires replacement. Don't forget to apply a light coating of cooking oil on the cast iron cooking grates to help simplify cleaning the next time you grill.

Look for the Char-Broil® RED® grill cleaning video at www.charbroil.com or the Char-Broil® Grills channel on YouTube.

Exterior Surfaces

For all non-stainless steel surfaces, start with warm soapy water, rinse and wipe dry. For more stubborn grime, The

Char-Broil® grill cleaner is available at The Home Depot® store near you or online at www.charbroil.com.

A surprising fact to some, stainless steel will rust if not properly maintained. Rust can be caused by environmental conditions such as chlorine from a pool or salt water mist in the air if you live near the ocean. Using wire brushes or steel wool to clean your stainless steel will also cause it to rust. Stainless steel will discolor due to heat, chemicals, or grease build-up.

To help maintain best appearance, wash with warm soap and water and use a stainless steel grill cleaner. When cleaning, always wipe in the direction of the brushed finish to hide any scratching or abrasion. Never use an abrasive pad on areas with graphics. Char-Broil® offers a number of cleaners from everyday use to stainless steel restoration.

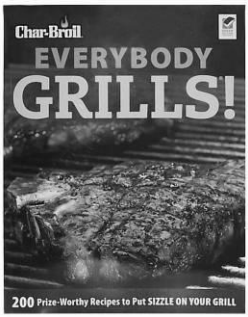
You can minimize the need to clean the exterior of your grill by using a grill cover that has been custom designed for your Char-Broil® RED® grill. Visit The Home Depot® store near you or look to www.charbroil.com.

Critters
Spiders like to make their homes in the burners of grills. Ensure that you regularly inspect and clean these areas where they can hide to confirm there are no blockages of gas flow. Refer to your product guide for complete instructions on how to clean and maintain.

SEARING, GRILLING, BARBEQUING, & ROTISSERIE COOKING

*Excerpts from the **Char-Broil® Everybody Grills® Cookbook***
See the back page for a special offer on this great cookbook with 200 recipes and great tips and tricks on outdoor cooking.

Searing
Searing meat is all about creating a flavorful 'crust' and capturing internal juices so the meat remains moist on the inside and every bite is delicious.



Grilling
Grilling involves quickly cooking individual portions of food at relative high temperatures over a direct heat source. The first step in many grilling recipes is to sear the meat over high heat.

Barbequing
Barbequing is a slower way of cooking larger portions of meat or poultry at lower temperatures. Cuts of meat that benefit from this type of cooking are pork shoulder and beef brisket.

Rotisserie Cooking
Rotisserie cooking involves skewering a large piece of meat or poultry on a rotating spit set. Simply use a Char-Broil® rotisserie kit with the cast iron grates removed. The U® infrared emitters will protect your burners and add additional flavor as the drippings evaporate.

GRILLING TIPS AND TRICKS

Perfect Burgers

- Form patties with gentile pressure and don't over-pack keeping them about 8 oz. and ½ inch thick.
- Form a slight depression in the middle of the patty so that the edges are slightly thicker than the center to help the patty cook evenly.

- After preheating, set to **GRILL** and cook for 3-4 minutes per side.

Succulent Steak

- Pick the right steak for your occasion as they can vary by tenderness, flavor and USDA quality grade
- Allow you steak to reach room temperature and season with salt and pepper
- A light coat of cooking oil will help keep your seasoning on the steak and reduce sticking on the grate.

- After preheating, set to **SEAR** and cook each side:
  - 2-3 minutes for a ½" thick steak
  - 3-4 minutes for a 1" thick steak
  - 4-6 minutes for a 1-1/2"-2" thick steak

- Always turn a steak using tongs or a spatula – never a fork. The holes made by a fork will allow natural juices to escape.
- Allow the steaks to rest for 2-3 minutes before you serve them. This allows the juices to flow back from the center of the meat to the exterior giving you a juicer steak.
- Always cut meat across the grain to preserve tenderness.

Tender Pork

- Grilling pork chops or tenderloins to 160°F is considered safe and yields a juicer piece of meat.
- Use an instant read thermometer to check the internal temperature of meat nearest to the center of the thickest part and away from bone.
- Brush glazes or sauces that contain any sweet ingredients like sugar or honey

during the last few minutes of grilling to prevent them from charring.

- When cooking ribs, some people like to **SEAR** the outside a few minutes before turning down to the **BBQ** CookingZone™.
- Before cooking, apply a dry blend of your choice to compliment the flavor of the meat.

Grilled Vegetables

- Lightly brush or spray vegetables with olive oil before grilling. This will add flavor, promote sear marks, and help keep them from sticking to the grates.

- Mushrooms and other small vegetables can be grilled whole. Larger ones just need to be sliced or cut into wedges.
- After preheating, start vegetables on the **GRILL** temperature setting to sear their skins and turn every 1-2 minutes then move to lower heat to finish cooking turning them occasionally.
- The easiest way to tell if vegetables are cooked is to pierce them with a fork or skewer. If it goes in easily, the vegetables are done.

Savory Seafood

To keep fish from sticking to the grilling grates, make sure the cooking grate is clean and very hot before you start to grill.

- After preheating, set to **SEAR** temperature setting.
- Lightly brush or spray your favorite cooking oil on the top side of the fish steak before placing on grill.
- Cook for a few minutes before flipping it over to the skin side.
- Flip fish only once and handle carefully so that they do not fall apart.

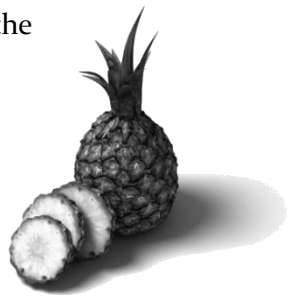
Juicy Chicken

- Completely thaw chicken before grilling so that it cooks more evenly. Whenever possible, defrost chicken in the refrigerator. Defrost chicken in the microwave only if it will be immediately put on the grill. Always use caution when handling raw chicken not to spread bacteria.
- If possible, allow the chicken to come up to room temperature prior to grilling. Grilling chicken that has just been pulled from the refrigerator will require longer to cook and can result in an overcooked exterior and undercooked interior.

- When grilling chicken parts, remember that different thicknesses and fat content will affect the grilling time. As a general rule, white meat takes longer than dark meat, while beasts and thighs will take longer than wings.
- After preheating, set to **GRILL** temperature setting and cook to 165°F using a food thermometer to check in the thickest part of the meat not touching bone.
- When you remove the chicken from the grill, cover with aluminum foil and let it rest for several minutes. The internal temperature of the chicken will continue to rise during this time.
- If you enjoy a sauce or glaze on your chicken, brush on lightly during the last 10 minutes of grilling.

Grilled Fruit

- After preheating, set to BBQ temperature setting.
- Cut fruits such as apples, pears, pineapples, and peaches are great choices. Even bananas can be sliced lengthwise before placing on the grill
- Thicker pieces of fruit will require longer cook times than thin slices. Cook until tender, not mushy when gently pierced with a sharp fork or knife.
- A light brush of canola oil will help keep fruit from sticking on the grilling grate.



- Preheat on a higher setting before turning to BBQ to achieve a more intense sear mark.
- Add a touch of cinnamon or brown sugar to finish.

Plank Grilling

- Soak the wood plank in water before beginning. This helps to keep food moist and lends more of the flavor characteristics of the wood you have selected.
- Soaking a plank prior to cooking also reduces the burn rate and prolongs the life of the plank. Don't forget to soak before each cooking session, even if the plank has been used before.
- Many liquids such as fruit juices, vinegar, and wine can be used but water is the most commonly used liquid for soaking. Soaking times for wood planks should be at least one hour, but like marinating, can be longer based on personal preference.
- Once the plank is ready, place it on a preheated grill at the **GRILL** setting for approximately 5 minutes. This will allow the wood to dry. You should never allow a wood plank to catch fire.
- Once the plank is preheated, brush a light coating of oil onto the cooking side of the plank. This helps to season the wood and keep food from sticking.

- Using wood planks is a great way to grill fish filets that are very tender and can easily break apart while cooking and fall through the grilling grates.

Rotisserie Ready

- Your Char-Broil® RED® infrared gas grill is the ideal grill for cooking with a rotisserie kit.
- A rotisserie turns the meat at a slow, constant speed which allows it to cook extremely evenly and retain moisture.
- Remove the cast iron grilling grates before installing a Char-Broil® rotisserie kit (purchased separately).
- The Char-Broil® U® infrared emitters will remain inside the firebox and catch the drippings from the food as it rotates on the spit.
- If you have a 4 burner grill with two of the u-shaped infrared emitters, position the food over the center of one or both – not between them.
- After preheating, set to the **ROTISSERIE** CookingZone temperature setting.
- Follow the instructions found in your rotisserie kit, but keep these helpful tips in mind:
    - As with grilling, many factors such as wind, outside temperatures, and the size and thickness of the food will affect actual cooking times. Recipes can only provide approximate times.
    - When cooking poultry, the wings and legs for example can move as the rotisserie turns. Tie

close to the body with cooking twine as needed.

- Food placed on the rotisserie rod (or spit) must be balanced so that the motor is able to turn smoothly and the food cooks evenly. Food must be balanced both vertically and from one side of the grill to the other.

- Check food for doneness by stopping the rotisserie motor and using a food thermometer periodically to better estimate done time. Always check food temperature just before removing from the grill.

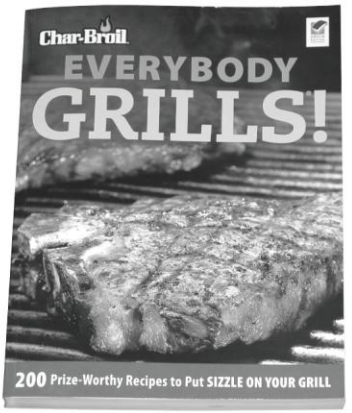
FREE RECIPES ONLINE

Are you hungry yet? If you are looking for a great recipe, the best place to find one is www.charbroil.com. There you can sort by food group, level of difficulty, and even see consumer ratings.

Visit **www.sizzleonthegrill.com/user-forums** to share with infrared grillers just like you!

RECIPE COOK BOOK OFFER

Visit www.charbroil.com NOW and SAVE 50% on EVERYBODY GRILLS! Cookbook.



Enter code QGG1 at time of check out to receive your discount.
While supplies last.

For 60 years, millions of folks have relied on the Char-Broil® name for great backyard cooking. Now Char-Broil® presents Everybody Grills®!, a cookbook filled with everything you need to know to get outside and join the fun. You'll find hundreds of recipies for grilling, smoking, low-and-slow BBQ, and frying a while turkey for the holidays - without oil!

There's more including hundreds of hundreds of easy-to-follow recipes for grilled and barbequed appetizers, main courses, salads, veggies, marinades - even deserts on the grill. Go to www.charbroil.com to order yours today!